

ALLERGY INFORMATION
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A2A Catering Menu

Services and Events

ALLERGEN KEY

A Gluten **B** Crustaceans **C** Molluscs **D** Fish **E** Peanuts **F** Nuts **G** Eggs
H Soybeans **I** Milk **J** Celery **K** Mustard **L** Lupin **M** Sesame **N** Sulphur Dioxide

Week 1

6th Sept / 18th Oct / 29th Nov

Week 2

13th Sep / 25th Oct / 6th Dec

Monday

Meat free day

- ✓ Wholemeal Penne Pasta Bake Served with Sweetcorn & Peas (A, I)
- ✓ Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S Seasonal Salad
- D Seasonal Fruit

Meat free day

- ✓ Lentil Dhal & Diced Potatoes Served with Basmati Rice
- ✓ Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S Fresh Salad
- D Seasonal Sliced Fruit

Tuesday

- M Chinese Style Crispy Chicken with Carrots served with a Basmati Rice (H)
- ✓ Cheese & Onion Pie served with Baked Beans (A, I)
- S Carrots
- D Apple Crumble Served With Custard (A, I)

- M Great British Bangers and Mash Potato Served with Steamed Carrots and Gravy (A)
- ✓ Cheese & Tomato pasta (A)
- S Salad sticks
- D Chocolate Chip Oaty Cookie or Sliced Fruit (A)

Wednesday

- M Traditional Cottage Pie served with Broccoli (I)
- ✓ Noodles Served With spring Onion, coriander and ginger paneer (A, H, I)
- S Seasonal Salad
- D Rice Pudding With low Sugar Jam (I)

- M Grilled Butterfly Chicken Served with Roasted Vegetables & Yorkshire Pudding (A, G)
- ✓ Falafel Served with Sticky Lemon Rice
- S Fresh Green Salad
- D Fruit Slices or Yoghurt (I)

Thursday

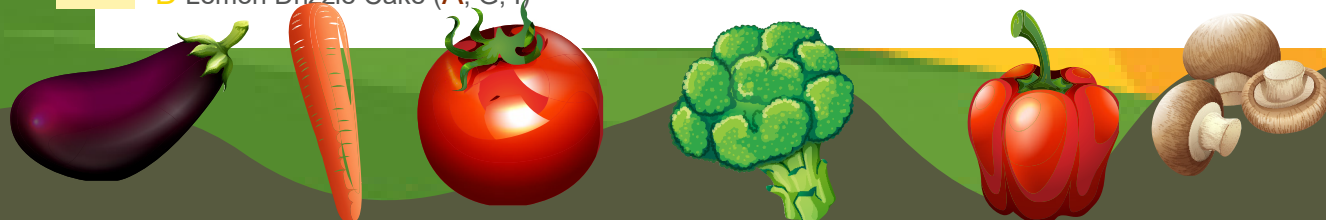
- M Chicken Patty Burger Served with Onion Rings & Slaw (A, I)
- ✓ Vegetable Burger served with Onion Rings & Slaw (A, I)
- S Fresh Green Salad
- D Seasonal Fruit Slices

- M Spaghetti Bolonese (A)
- ✓ Cheese & Tomato Baguette (A, I)
- S Carrots & Broccoli
- D Pineapple Upside Down Cake (A, G, I)

Friday

- M Golden Fish Fingers Served with Chips & Steamed Peas & Sweetcorn (A, D)
- ✓ Vegetable & Red Kidney Bean Enchiladas served with Chips & Baked Beans (A)
- S Fresh Green Salad
- D Lemon Drizzle Cake (A, G, I)

- M Golden Fish Fingers Served with Chips & Baked Beans (A, D)
- ✓ Spanish Omelette with Oven Baked Chips A, G, I)
- S Fresh Salad
- D Fruit Cocktail



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Week 3

20th Sep / 1st Nov / 13th Dec

Week 4

27th Sep / 8th Nov / 20th Dec

Meat free day

Monday

- V** Chick Peas & Vegetable Biryani Served with Yoghurt (I)
- V** Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S** Fresh Salad
- D** Seasonal Sliced Fruit

Meat free day

- V** Vegetable Fajita Pasta Served with kidney Beans & Sweetcorn (A)
- V** Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S** Fresh green salad
- D** Seasonal sliced Fruit

Tuesday

- M** BBQ Spiced Chicken Served with Roast potatoes & Green Peas
- V** Aubergine & Sweet Potato curry Served with Rice
- S** Salad
- D** Beetroot Sponge Cake with Chocolate Custard (A, G, I)

- M** Chicken & Sweetcorn Pizza Served with Jacket Wedges (A, I)
- V** Tomato & Mozzarella Pizza Served with Jacket Wedges (A, I)
- S** Fresh Green Salad
- D** Jelly

Wednesday

- M** Meat & Potato Pie Served with Steamed Mix Vegetables (A)
- V** Mexican Cheese & Tomato Wrap Served with Savoury Vegetable Rice (A, I)
- S** Salad
- D** Apple Crumble Served with Ice Cream (A, I)

- M** Chicken & Butternut Squash Curry Served with Basmati Traditional Rice
- V** Red Lentil Kofta Kebab Curry Served with Basmati Rice
- S** Fresh Salad
- D** Low Sugar Oat Biscuit or fruit (A, I)

Thursday

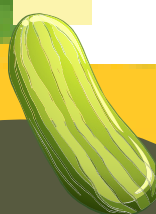
- M** Chicken Pasta Bake Served with Seasonal Vegetables (A, I)
- V** Margarita Pizza Served with Garlic Bread (A, I)
- S** Fresh Green Salad
- D** Seasonal Sliced Fruits

- M** Chicken Biryani Served With Yoghurt (I)
- V** Vegetable pie (A, I)
- S** Fresh Salad
- D** Selection of Fruits

Friday

- M** Fish Fingers served with Homemade Chips & Green Peas (A, D)
- V** Stir Fried Vegetable Noodles (A)
- S** Fresh Green Salad
- D** Roly Polly Cake (A, G, I)

- M** Fish Fingers with Chips & Steamed Baked Beans (A, D)
- V** Mac & Cheese With Broccoli (A, I)
- S** Green Salad
- D** Carrot Cake (A, G, I)



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Week 5

4th Oct / 15th Nov

Week 6

11th Oct / 22nd Nov

Monday

Meat free day

- ✓ Tagliatelle Pasta in Tomato & Basil Sauce Served with Cheese, Greens Beans & Sweetcorn (A, I)
- ✓ Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S Salad
- D Sliced Fruits

Meat free day

- ✓ Tomato sauce With Spaghetti Pasta Served with Cauliflower, Broccoli & cheese (A, I)
- ✓ Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S Fresh green salad
- D Seasonal sliced Fruit

Tuesday

- M Mexican Beef Chilli & Basmati Rice Served with Green Beans & Carrots
- ✓ Cheese & Potato Pastry Served with Baked Beans (A, I)
- S Fresh Green Salad
- D Banana Custard with Digestive Biscuit (A, I)

- M Rosemary & Lemon Flavoured Chicken Served with Herbs Potato, Sweet corn, Green Beans and gravy (A)
- ✓ Sweet Potato & Cauliflower Korma Served with Wholemeal Bread/Nan (A)
- S Salad Sticks
- D Chocolate & Orange Marble Cake (A, G, I)

Wednesday

- M Meat lasagne Served with sweetcorn & Broccoli (A, I)
- ✓ Vegetable & Lentil Lasagne Served with sweetcorn & Broccoli (A, I)
- S Salad
- D Mixed Fruits

- M Greek Meat balls in Tomato Sauce served with Rice & Peas
- ✓ Lentil & Sweet Potato Curry Served with Rice & Salad
- D Fruit Slices and Crackers with cheese Spread (A, I)

Thursday

- M Oven Baked Chicken Served with Roast Potatoes & Mix Vegetables
- ✓ Bean Burger in a Bun served with Homemade chips (A)
- S Fresh Green Salad
- D Courgette Cake with Lemon Drizzle (A, G, I)

- M Chicken Sausage roll Served with Baked Beans (A)
- ✓ Rainbow Salad Wrap with Cheese (A, I)
- S Pasta Salad (A, I)
- D Fruit Jelly

Friday

- M Fish Fingers served Homemade chips & with Mushy peas (A, D)
- ✓ Cheese, Potato & Red Onion Frittata Served with Chips (G, I)
- S Fresh Green Salad
- D Fresh Fruit

- M Fish Fingers & Chips served with Baked Beans (A, D)
- ✓ Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S Fresh Salad
- D Chocolate Brownie (A, G, I)

